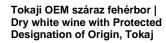


CLASSICFURMINT



A furmint which is not too much to think, but for drink. Fruity aromas combined with the structure and texture of the hungarian oak barrel. Complex wine with crispy acidity and mineral aftertaste.

Évjárat | Vintage: 2022

A very hot and dry vintage giving different challenge to make a dry furmint, but thanks to the sunny periods,

wines from this vintage will be more fruity and rounded.

Szőlőfajta | Grape variety: 100% Furmint

Termőhely | Village: Erdőbénye

Dűlő | Cru: Palánkos

> On the edge of Erdőbénye, offers a wonderful view of the village and the surrounding vineyards. It is on steep ground, so the topsoil is being washed away by erosion. Thanks to its eastern exposure, perfect home to make

dry, elegant furmints.

Szüret | Harvest: Early September

Termésátlag/hozamkorlátozás | Yield: 3 t/ha

Technológia | Vinification: Whole bunch pressing, 1 night cold gravitation sedimantation. Fermentation in 500 liter hungarian oak barrel.

Aging on fine lees. in same barrels for 8 months.

Palackszám | Bottled 2200 bottles

Alkoholtartalom | Alcohol: 13%

Savtartalom | Acidity: 8 g/l

Maradékcukor | Residual sugar: 8,8 g/l

PH: 3,0

Ajánlott fogyasztási hőmérséklet |

Recommended drinking temperature:

Ajánlott ételpárosítás | Food pairing: Salads, starters, light maincourses with white meats (chicken, fish)

10-12 °C

